



Friendship Bread

“A friend loves at all times.” Proverbs 17:17

A Gift from First United Methodist Church’s Discipleship Ministry

Do not refrigerate – if air gets in the bag let it out (burp)
It is normal for the batter to ferment (yes that is the smell)

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| _____ Day 1: Do nothing | Read 1 Thess 5:16-18. Pray for the person who gave you the bread starter! |
| _____ Day 2: Mash the bag | Read John 15:12-15 Pray for your friends. |
| _____ Day 3: Mash the bag | Read Colossians 3:12-14. Pray for your family. |
| _____ Day 4: Mash the bag | Read Romans 12:9-21. Pray for your enemies. |
| _____ Day 5: Mash the bag | Read Ecclesiastes 4:9-12. Pray for your co-workers. |
| _____ Day 6: Add to the bag – 1 cup flour, 1 cup sugar, 1 cup milk. Mash the bag. | Read Matthew 25:34-40. Pray for those who are hungry. |
| _____ Day 7: Mash the bag | Read John 17:20-25. Pray for your local church & those who spread the Gospel message around the world. |
| _____ Day 8: Mash the bag | Read Psalm 67:1-7. Pray for our country. |
| _____ Day 9: Mash the bag | Read Proverbs 18:24. Pray for the people to whom you will give starters. |
| _____ Day 10: Follow the directions below: | Read Acts 2:42-47 - Pray for those with whom you will share the bread. |

Pour the entire contents of the bag into a non-metallic bowl. Add 1 ½ cups sugar, 1½ cups flour, 1 ½ cups milk. Mix together. Measure out 4 separate batters – of 1 cup each – into 4 Ziploc bags (gallon size). Keep a starter for yourself and give the other 3 to friends along with a copy of the recipe. (Note: If you keep a starter you will be baking bread every 10 days.) The bread is very good and makes a great gift. Only the Amish know the ‘know how’ to make the starter, so if you give them all away, you will have to wait until someone gives you a starter back. Should this recipe not be passed to a friend on the first day, be certain to tell them which day the bag is on when you present it to them.

Baking Instructions

1. Preheat the oven to 325 degrees.
2. To the remaining batter in the bowl (after separating 4 bags) add: 3 eggs, 1 cup oil, ½ cup milk, 1 cup sugar, ½ tsp vanilla, 2 tsp cinnamon, ½ tsp baking soda, 2 cups flour, 1 large box vanilla instant pudding. Optional: 1 cup raisins or chopped nuts (or ½ cup of each). (Chocolate chips & dried cranberries are good too☺)
3. Grease 2 large loaf pans. In bowl mix an additional ½ cup sugar and ½ tsp cinnamon. Dust the greased pans with half of the mixture.
4. Pour the batter evenly into the 2 pans. Sprinkle the remaining sugar mixture over the top of the batter.
5. Bake 1 hour. Cool until the bread loosens evenly from the sides.

